

Jordan Hatchett  
Glasgow Middle School  
8<sup>th</sup> Grade

## From Farm to Table

Beep! Beep! Beep! Your alarm is going off and you're dreading to get up and get ready for school. You sleepily walk into the kitchen to try and pick out your breakfast. Milk, and cereal, buttered toast, bacon, eggs, fruit juice, all of these breakfast foods are produced by agriculture.

When you think of agriculture, you probably think of Old Farmer John plowing a field ready to plant corn seeds. Well, Farmer John has a lot to do after planting those seeds. He needs to make sure that his crops are growing well and his livestock are cared for properly. After the corn is picked, the calves are born, and all other crops are harvested. John sells his crops and livestock at the market.

After everything is sold, the livestock gets slaughtered, and crops are sent to a refinery where they are canned, packaged, or made into another product. Then they are sent to grocery stores all around Kentucky.



The next time you eat, don't only think of the work and time it takes to get groceries, but think of all the work and time it takes to get from farm to table.

Annie Wigginton  
Bloomfield Middle School  
7<sup>th</sup> Grade

## From Farm to Table

Although farmers makeup less than two percent of Kentucky's population, they strongly impact people all over the nation and even the world. One farmer can supply food for about 129 people in the United States! Since my dad is a farmer, I get to see firsthand the long and time-consuming process of turning just a seed into a tall stalk of corn and a young calf into a large, plump cow. However, this lengthy yet essential process pays off. Not only does it feed many people, it profits the farmer for all of his or her hard work. Once agriculture products are ready to be harvested and cows weigh enough to be shipped, the process called "*from farm to table*" begins. Valuable and important, farmers play a vital role in their process; they are the beginning point of the production of certain foods. If you think about it, without agriculture many people would be out of a job. There are butchers, people that drive the milk trucks from farm to farm, and many others. There are also people that must process and sell the products as well, not to mention people that work in factories constructing farm machinery. All of these things make agriculture and farmers even more significant to our economy. After these products have been grown, and transformed into consumer goods, then they are placed in grocery stores, or markets all over the world. Then consumers, like yourself, purchase these products, cook, eat, drink, or use as an ingredient to make another food, which completes the process "*from farm to table*."

As you can see, farmers work hard everyday to put food on your table as well as mine. We should ALL celebrate National Agriculture Day, by doing

simple things like wearing traditional farm attire, or if you are involved in FFA or 4-H, wearing your t-shirts, jackets, and hats. Even though it may not seem like much, at least show your appreciation to all the farmers that are going about their daily routine so that you can eat breakfast tomorrow morning.

Ann Carol Moraja  
St. Augustine  
6<sup>th</sup> Grade



On Sunday mornings, the yummy smell of bacon, eggs, and biscuits fill our house. It is the one day a week my family sits down at the table to have breakfast together. Today we have the luxury of going to the grocery and buying all the food we need. From what I have been told, my ancestors were not that lucky. They had to grow and raise their food on the farm.

The Moraja's came to America from Spain in 1896. Their first stop was Ellis Island. By 1903, they had made their way to Washington County, Kentucky and purchased a 540 acre farm. Their means of transportation were horses, buggies, and wagons.

On the farm, my ancestors raised hogs, sheep, cattle, and chickens. They grew wheat, and sold it to the Washington County Mill. They traded grains for flour, and sold cattle, hogs, sheep and mules for money.

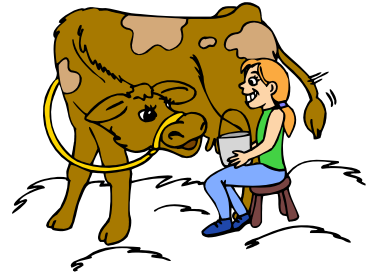
My mom remembers my great-grandmother telling stories of hanging chickens on the cloths line and ringing their necks, getting them ready for the frying pan. The women "tended" to the garden while the men worked on the farm. For food they had their own eggs, meat and vegetables. Cows provided their dairy.

Getting food from the farm to the table was hard work. They couldn't just open a package of hamburgers and cook it. Meat had to be prepared and milk collected from the cows had to be kept "out back" in the spring house kept cool using ice from the creek. It seems to me that they spent all of their time working to get food ready to eat.

I think the next time I go into the kitchen looking for something to munch on, I will remember all the hard work my ancestors had to do just to get food on the table.

Source: *Grandfather, Dick Moraja*

Lucas Bragg  
Temple Hill Elementary  
5<sup>th</sup> Grade



### Farmers Feed America

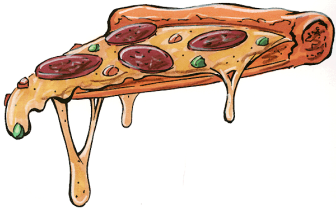
Have you ever thought how unappreciated today's farmers are? They supply most of this country's beef and dairy products from cows, pork from pigs, and poultry from chickens. They also grow fruits, vegetables, and wheat and crops like tobacco and cotton. Some farmers even provide lumber because they have small woods on their property. Although they don't always do the preparation of the food, farmers must raise the animal that produces the food or grow the crops that produce food or clothing materials.

As the son of self-employed dairy farmers, I know how hard it is to go through the process of getting milk from the cows to the store. First, you have to feed the cows so they'll produce milk. Most farmers let them graze and feed them hay, silage, or a specialized feed. Then you have to milk the cows. While milking farmers must make sure that milk from cows that are sick and on medicine is separated from what will be sold. Once that is done the farmers must make sure that the milk is kept cool in a tank until the "milk hauler" from the company that you sell the milk to comes to pick it up.

At the company milk is pasteurized, homogenized, and separated so it can be made into cheese, ice cream, and yogurt. The main part of

the milk is watered down, bottled, and sold as the different varieties of milk we drink today. Actually, your milk could be from our farm.

Summer Rose Pugh  
Grapevine Elementary  
4<sup>th</sup> Grade



### Pizza, From Farm to Table

Did you know that pizza is grown on a farm? Yeah, you heard me: PIZZA-IS-GROWN-ON-A-FARM! You think I'm crazy? I'll prove it.

Let's break down the ingredients in pizza. First, you must have a crust. What is a pizza crust? It is made out of flour, and flour comes from wheat. Where does wheat come from? Ding, ding, ding...you're right! It is grown and cultivated on a farm.

The next ingredient must be cheese. You can't make a pizza without cheese. Well, we all know cheese comes from milk, cows give milk, and cows grow up on a ...FARM!

Meat: Almost everyone I know eats some kind of meat on their pizza. There's pepperoni, sausage, and ham to name a few. Well, as much as I don't want to talk about it, all three of these meats come from pigs. Once again, pigs are raised on a...farm!

The final toppings on a pizza usually includes things like peppers, onions, and mushrooms. These foods are in the vegetable food group, and vegetables are grown on a...you guessed it...farm!

There you have it, pizza, from farm to table. If you really think about it, and get down to the details, pizza IS grown on a farm.

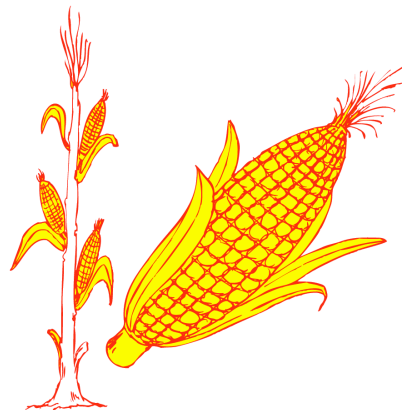
Matt McCarty  
Utica Elementary  
3<sup>rd</sup> Grade

### Corn - From Farm to Table

My grandfather and my uncle both grow corn. This is how it gets from farm to table.

It all begins each spring when the farmers plant the corn. The farmer takes care of it in the field for six months. Finally in the fall, the farmer harvests the corn with his combine. The corn is then stored in the grain bins for later use.

Some of the corn may get shipped over the ocean for other countries to use. Some corn is used to feed the animals. Some corn is ground up at the dry corn miller and used to make food like cereal and corn chips. Other corn goes to the wet corn miller to make corn oil, corn starch, and corn sweeteners for soda and candy. The mills then send it to the grocery store for us to buy.



Sommer Calvert  
Southside Elementary  
2<sup>nd</sup> Grade

Agriculture: From Land to Table

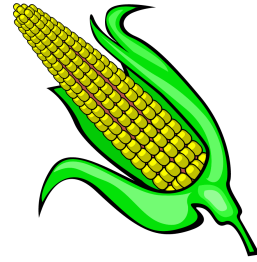
My Granny was born at home in 1942. They lived on a farm and she worked hard. They had a family garden and she helped her mother pick beans and tomatoes, and helped can them. Another job was to shell corn every night to feed the chickens. She also had to get up early, before she went to school to milk the cows. In the summer she worked in the tobacco fields.

I was born in 1996 and everything has changed. I live in town and we don't have a garden, or chickens, or a milk cow. We go to the grocery store to get the food we need. I know that farmers grow that food and pick it fresh to send to the grocery store or Farmers Market.

Now when I eat at Granny's I know some farmer worked hard to grow the delicious food we have to eat.



Ben Havener  
Potter Gray Elementary  
1<sup>st</sup> Grade



### Agriculture: From Farm to Table

I am thankful for the farmer because he harvests the corn. I am thankful for the truck driver because he delivers the corn to the processing plant. I am thankful for the processing plant workers because they put the corn into cans. I am thankful for the truck driver because he delivers the cans of corn to a distribution center like Southern Foods. I am thankful for the truck driver because he delivers the food to the grocery store. I am thankful for my mom, the consumer, because she buys the corn. I am also thankful for my mom because she uses the corn to make vegetable soup. I am very thankful for all the people who work to get food from the farm to my table!